000184 - Caribbean Pork Tacos :	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #3 Complex Food Preparation	Meat/Alt: 2 oz				? - Milk
Number of Portions: 50	Grains: 2 oz				? - Egg
Size of Portion: 1EACH	Fruit:				? - Peanut
	Vegetable: 0.25 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
011109 CABBAGE,RAW	2 lbs	1. Combine shredded cabbage, onion, lime juice, and salt in a bowl. Set aside.
799908 ONIONS,RED,RAW	8 ozs	
009160 LIME JUICE,RAW	2 Tbsp	
799986 SALT, KOSHER	1 tsp	
001256 YOGURT,GREEK,PLN,NONFAT	1 lb	2. Mix together yogurt, cumin, chili powder, and cilantro. Set aside.
799902 CUMIN,GROUND	2 tsp	
002009 CHILI POWDER	1 Tbsp + 1 tsp	
011165 CORIANDER (CILANTRO) LEAVES,RAW	1 cup	
120941 Pork Shreds	7 lbs	3. In a hotel pan, place pork, cover, and cook in steamer for 15 m inutes or until internal temperature reaches 165° F.
051565 Tortillas, Whole Grain or Whole Grain-Ri	50 tortilla	4. Steam or bake the tortillas to heat through (best to use foil wrap). To serve, place the tortillas on a plate, spread 1/4 cup of the cabbage mixture down the center, and top with 2.2 oz pork and 1 tbsp of yogurt sauce.

*Nutrients are based upon 1 Portion Size (1EACH)

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Calories	206 kcal	Cholesterol	37 mg	Sugars	*1.9* g	Calcium	60.03 mg	22.46% Calories from Total Fat
Total Fat	5.14 g	Sodium	444 mg	Protein	15.66 g	Iron	0.49 mg	10.21% Calories from Saturated Fat
Saturated Fat	2.34 g	Carbohydrates	23.82 g	Vitamin A	*105.2* IU	Water ¹	*29.36* g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.62 g	Vitamin C	*7.3* mg	Ash ¹	*0.24* g	46.23% Calories from Carbohydrates
								30.38% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

- * denotes combined nutrient totals with either missing or incomplete nutrient data
- ¹ denotes optional nutrient values
- ² Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.